

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	MEDICAL REPORTING	02	0	No
THE SHIP DOES NOT MAKE A 24 HOUR PRIOR TO ARRIVAL GASTROINTESTINAL ILLNESS REPORT ON THE CURRENT, ALASKA ITINERARY BECAUSE THE PERIOD BETWEEN THE CANADIAN AND FIRST U.S. PORT IS ONLY 13 HOURS IN DURATION. IN SUCH ITINERARIES VSP REQUIRES A 4-HOUR PRIOR TO ARRIVAL REPORT, WITH NO FURTHER NOTIFICATION UNLESS THERE IS ANOTHER FOREIGN TO U.S. PORT CALL IN THE CRUISE OR THE CASE COUNT AMONG PASSENGERS OR CREW REACHES 2%.				
2	MEDICAL - RECORDKEEPING	02	0	No
THE ANTIDIARRHEAL MEDICATIONS DISPENSED LOG FOR THE 13-24 JULY SAILING LISTED 3 SEPARATE MEDICATIONS DISPENSED, WHILE THE GASTROINTESTINAL ILLNESS LOG LISTED ONLY TWO PASSENGERS AND ONLY ONE WHO WAS DISPENSED ANTIDIARRHEAL MEDICATION.				
3	INTEGRATED PEST MANAGEMENT (IPM)	40	0	No
THE DETAILS OF WHO CONDUCTS MONITORING INSPECTIONS, INSPECTIONS OF INCOMING FOOD SHIPMENTS, AND THE ROLE OF THE CONTRACT PEST CONTROL COMPANY WAS NOT CLEARLY DESCRIBED IN THE IPM PLAN. TRAINING RECORDS FOR SHIP PERSONNEL WERE PROVIDED BUT THERE WAS NO CERTIFICATION CARD OR RECORD FOR THE CONTRACT PERSONNEL. THE MONITORING LOGS DID NOT LIST TIME, SO IT WAS DIFFICULT TO DETERMINE IF SOME OF THE INSPECTIONS MADE WERE AT NIGHT.				
Our IPM plan will be modified to include the aforementioned deficiencies.				
4	PANTRY FOR MAIN AND LIBRARY BARS	19	0	No
SEVERAL FULL LIQUOR BOTTLES WERE STORED IN A SPEAKER LOCKER, ON A SMALL RUBBER PAD ON THE DECK.				
The liquor bottles will be raised off the deck.				
5	LIDO BAR - PANTRY	31	0	Yes
ONE SPRAY BOTTLE OF MECHANICAL LUBRICANT, ONE SPRAY BOTTLE OF A PRODUCT WHICH COULD NOT BE IDENTIFIED (FOREIGN LANGUAGE LABEL), AND A CARTON FILLED WITH STRIKE MATCHES WAS STORED IN A LOCKER WITH FOOD SERVICE CLEANING CHEMICALS. THE LOCKER WAS LABELED CHEMICAL LOCKER AND CLEANING LOCKER. A SMALL LIGHTER WAS FOUND IN AN UPPER CABINET IN THE SAME PANTRY WHERE PACKAGED FOODS WERE STORED.				
The mechanical lubricant was removed from the area and the unidentified spray bottle was discarded at the time of the inspection. The matches & lighter were removed from the pantry area as well.				
A new "cleaning locker" sign will be made and the old "Chemical" locker sign will be discarded. On board management will be instructed to separate items such as lighter, matches and mechanical lubricates in their own-labeled space.				
6	MAIN GALLEY	31	5	Yes
TWO DRAWERS FILLED WITH CHAFING FUEL CANNISTERS WAS FOUND IN THE CABINET DRAWER BELOW THE JUICE DISPENSER AT THE CORRIDOR PANTRY AT THE GALLEY ENTRY.				
The chafing fuel was removed at the time of the inspection to a locker out side of the galley. Due to the fact that the chafing fuel was stored in a sealed stainless steel drawer, we are in the opinion that this item should have been starred instead of receiving a 5-point deduction.				
On board management has been instructed to keep all chafing fuel in a chemical locker away from food service items.				
7	MAIN GALLEY	21	0	No
UTILITY CORDS TO THE COUNTER TOP JUICE MACHINE, COFFEE MAKER, AND TOASTER WERE DRAPED ON THE COUNTER TOP MAKING CLEANING DIFFICULT. THE SAME WAS FOUND AT THE DRINK DISPENSER IN THE CREW MESS.				
An attempt to attach the cords to the bulkhead to make the countertop easy to clean will be researched.				
8	MAIN GALLEY - DAIRY WALK-IN	16	5	Yes
SEVERAL PREVIOUSLY OPENED PACKAGES OF CHEESE WERE FOUND IN THIS REFRIGERATOR WITH EITHER NO DATES OR ONLY THE DATE OPENED ON A LABEL. ONE PACKAGE OF A GOURMANDIS CHEESE WAS LABELED 7/14/03, AND ANOTHER GOURMANDIS CHEESE WITH WALNUTS WAS NOT LABELED. MOST WERE REPACKAGED, SO THE ORIGINAL LABELS WITH THE INFORMATION ON AGING WAS UNAVAILABLE. IT WAS ALSO NOT POSSIBLE TO VERIFY IF THEY WERE MANUFACTURED ACCORDING TO 21 CFR 133, BUT THEY INCLUDED MUNSTER, AMERICAN, BLUE, AND ROMANO. THIS ITEM WAS NOTED IN THE LAST INSPECTION.				
On board management has been instructed to re-train the galley staff on proper labeling according to the VSP manual. All unlabeled or mislabeled cheese was discarded at the time of the inspection.				
9	MAIN GALLEY - DAIRY	19	0	No
SOME FOODS WERE STORED ON TWO LARGE DECK STANDS WHERE NO SPACE TO WALK BETWEEN WAS PROVIDED. THE RESULT WAS CREATION OF AN ELEVATED DECK ON WHICH THE FOODS WERE STORED.				

**An attempt to remove the elevated deck will be made.**

10	MAIN GALLEY - DAY WALK-IN	16	5	Yes
----	---------------------------	----	---	-----

BLUE CHEESE DRESSING AND RANCH DRESSING PREPARED FROM SCRATCH ON THE SHIP WERE STORED IN LARGE CONTAINERS IN THIS REFRIGERATOR WITHOUT DISCARD LABELS. THE BLUE CHEESE WAS MADE TWO DAYS AGO. TWO PACKAGES OF PROCESSED HAM AND ONE OF A SALAMI ROLL WERE OPENED AND UNLABELED AS WELL.

**On board management has been instructed to properly label all food items in the walk-in / reach-in coolers.**

11	MAIN GALLEY - DISHWASH	26	0	Yes
----	------------------------	----	---	-----

TWO PREVIOUSLY CLEANED WHISKS WERE FOUND SOILED IN CLEAN STORAGE.

**The whisks were re-cleaned at the time of the inspection. On board management has been instructed to inspect all clean utensils on a daily basis.**

12	MAIN GALLEY - HOT GALLEY	33	0	No
----	--------------------------	----	---	----

THE DECKHEAD AND LIGHT FIXTURES SURROUNDING THE COOKING AREA WAS SOILED WITH GREASE AND DIRT RESIDUE.

**The deck head & light fixtures were cleaned and on board management have been instructed to maintain this area from grease build up.**

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
13	MAIN GALLEY - HOT GALLEY	19	0	No	TWO TILTING PANS AND ONE SOUP KETTLE OF FOOD AND WATER WERE LEFT OPEN TO BOIL, CREATING CONDENSATION ON THE DECKHEAD AND HOOD ABOVE.  <b>Noted.</b>
14	MAIN GALLEY - DISHWASH	22	0	No	ONE UPPER SPRAY ARM NOZZLE WAS CLOGGED IN THE FINAL RINSE COMPARTMENT OF THE IN-USE CONVEYOR DISHWASH MACHINE.  <b>On board management has been instructed to inspect these nozzles frequently to prevent clogging. The dishwashers have been instructed to check the nozzles at each service.</b>
15	MAIN GALLEY - DISHWASH	26	0	Yes	TWO PREVIOUSLY CLEANED CUTTING BOARDS WERE FOUND SOILED WITH FOOD RESIDUE ON THE CLEAN STORAGE RACK.  <b>The cutting boards were re-cleaned at the time of the inspection. On board management has been instructed to inspect all cleaned food utensils on a daily basis.</b>
16	PROVISIONS - DRY STORAGE	15	0	Yes	TWO CANS WITH SEVERE DENTS ALONG SEAMS WERE NOTED ON THE STORAGE SHELVES.  <b>The cans were discarded at the time of the inspection. On board management has been instructed to inspect all cans for severe dents on their daily walk through of food service areas. Also, our storekeeper has been instructed to remove all dented cans when found.</b>

